

Roasted Butternut Squash and Mushroom Risotto with Pancetta

Paired with 2019 Emerald Ridge Vineyard Pinot Noir

- 1 tablespoon olive oil
- 4 tablespoons butter
- 2 tablespoons unsalted butter
- 1 tablespoon brown sugar
- 2 cups butternut squash, peeled and cut into ½ inch cubes
- 2 teaspoons garlic, finely minced
- 4 ounces shiitake mushrooms, de-stem, clean, cut in ½ and slice thinly (can substitute baby bella)
- 6 ounces crimini mushrooms, clean, cut in ½ and slice thinly
- 4 ounces pancetta, finely chopped
- ¾ cup onion, finely chopped (or shallots)
- 1 ½ cups Arborio rice
- ½ cup chardonnay wine
- 4 cups of hot chicken stock, low sodium
- 2 cups of hot beef stock
- 2 tablespoons fresh lemon thyme, finely chopped
- ¼ cup Parmesan Reggiano, finely grated
- Salt and pepper
- Chopped fresh parsley
- Sage, finely chopped

Pre-heat an oven to 400 degrees. Heat 2 tablespoon unsalted butter in a 10" oven proof skillet on medium-high heat and add the squash. Sauté the squash, shaking the pan, until it starts to brown, approximately 5 minutes. Remove the pan from the stove and place it in the pre-heated oven for 8 to 10 minutes, until the squash is tender but not too soft. Take the pan from the oven and immediately add the 2 teaspoons of garlic. Gently stir the garlic into the squash. Set aside.

Heat 2 tablespoons of butter in a 12" skillet on medium high heat. When the foam subsides add all the mushrooms, a sprinkle of salt and a little pepper and sauté stirring often until the mushrooms lose their liquid and begin to brown. Cook 1 minute more, remove from the heat and set aside.

Sauté the pancetta in a heavy 4 quart pan (non-stick is best), on medium heat, in 1 tablespoon of olive oil until brown. Add the onion and sauté a few minutes until the onion is soft. Add the rice, stirring constantly, and cook for 2 minutes, until the grains are somewhat opaque. Pour in the wine and simmer, stirring, until the wine is almost completely absorbed. Then add about 1 cup of hot stock to the rice and cook, stirring often, until the stock is absorbed. **DO NOT** let the rice stick to the bottom or sides of the pan. Add more stock as soon as the previous addition is absorbed. After 20 minutes most of the stock will be used and the rice will be tender with just a little bite. At this point, gently stir in the sage, the roasted butternut squash and the mushrooms. Add another ½ cup of stock, the parmesan cheese and 2 tablespoons of butter and stir gently to blend. Taste for salt and pepper. The rice should be creamy and tender. Divide the rice among heated shallow bowls and serve.

Makes 4 servings.